

Amabuki Umebosi



A liqueur made from umeboshi. These are Japanese plums, hand-picked in Wakayama, soaked in cold water, then salted and kneaded so that the salt impregnates the fruit perfectly, before being dried for 4 to 5 weeks.

A superb cocktail base

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72cl - Alc. 22% Vol.

Product Type: Liqueur
Category: Plum
Alcohol: Alc. 22% Vol.
Format: 72cl bottle
Producer: Amabuki Shuzo
Region: Pref. of Saga
Tasting temp.: Cold
Ingredients: Shochu, plum vinegar, sugar, plum purée
Aromatic profile: Expressive, fruity

Detailed tasting notes: On the palate, it reveals a surprising harmony between the refreshing acidity of rhubarb, the characteristic salty taste of umeboshi and a subtle sweetness in the background. This combination creates a complex and vibrant balance, making it interesting and surprising to exploit in cocktails.

Serving suggestions: Shake well before drinking. Served chilled, it is ideal in cocktails, notably to prepare an “Umeboshi Sour” by adding 3 parts sparkling water to 1 part liqueur. It can also be combined with gin or soda to balance its salty, acidic flavors. In terms of pairing, it goes perfectly with an izakaya menu: Karaage fried chicken, seafood or tempura vegetables find a tasty echo in its freshness and saltiness. This liqueur is ideal for enhancing crispy dishes and spicing up the umami flavors of traditional Japanese dishes.

About the brewery : Amabuki is located in north-west Kyushu, in Saga Prefecture, at the foot of the Amabukiyama mountain, hence its name. Founded during the Genroku period (1688 - 1704), the brewery has over 300 years of history, and specialises in the extraction and use of yeasts from various flowers in their direct environment. Used in the production of their sakes, they impart exuberant aromas and an unmistakable style that are the hallmark of the brewery's originality. The rice used is grown on the Saga plain using the 'aïgamo' method, which involves raising ducks in the rice fields to feed on weeds and insects. In this way, the rice fields are free from any treatment. The water used is fresh, coming from the Sefuri mountains. We are fortunate to be able to present a selection of three sakes made from three different yeasts.